

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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**Agenda Item 5**

**Conference Room Document 9  
(English, French and Spanish)**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COMMITTEE ON FOOD HYGIENE**

#### **Thirty-third Session**

**Washington DC, U.S.A., 23 –28 October 2000**

### **PROPOSED DRAFT CODE OF HYGIENIC PRACTICE FOR PRE-CUT FRUITS AND VEGETABLES**

#### **European Community Comments**

The European Community would like to thank France and its drafting partners for the preparation of the proposed draft code of hygienic practice for pre-cut fruit and vegetables at step 3. The Code has been revised to such an extent that it could justifiably be progressed to step 5.

The European Community would like the Committee to consider that the existing ambiguity that exists in the text as to whether it also applies to juices is clarified. The European Community believes that it was intended that this Code should not apply to juices and it supports this limitation.

The text is so closely related to the proposed draft code of hygienic practice for primary production, harvesting and packaging of fresh fruit and vegetables (CX/FH 00/04) that the European Community recommends to the Committee that it once again considers whether it would be feasible to place the two codes together. If these are combined, while the flexibility in the part on primary production should be retained, the further processing of such products should be considered in a similar light to the annex on sprouted seeds in agenda item 4, i.e. that it should continue to contain detail relevant to ensuring that the objectives of food safety are met. The specific hygiene considerations for pre-cut fruit and vegetables could form an annex to an overall text for the production of fruit and vegetable products from farm to fork.

The second indent of 5.2.2.3 should read as follows:

Disinfectants should only be used where absolutely necessary and where their use is in line with good hygiene practices. The disinfectant levels should be monitored and controlled to ensure that they are maintained at effective concentrations. Application of disinfectants, followed by a wash as necessary, should be done in such a manner that chemical residues are removed to acceptable levels, and in any case such residues should not be present at active levels.

5.2.2.4 and 5.2.2.7: As condensate may be a prime source of microbiological contamination, particularly in blast cooling operations, this should also be monitored.